

A PIZZA MAKING METHOD AND SYSTEM

Abstract

The invention provides an automated method and apparatus for pizza
5 production which is initiated by individual order placement and uses only fresh ingredients
(no ingredients are frozen, pre-prepared or pre-cooked). Each dough portion is
individually and mechanically prepared from flour and other fresh, pre-proportioned
ingredients. The dough portion passes through a series of shaping and pre-heating
processing stations to prepare a flattened and partially baked pizza base. Using a preheated
or continuously heated conveying tray, the pizza base passes under a number of metering
and distribution devices for selected application of tomato sauce and/or various other
toppings according to the order. Baking occurs in one of multiple ovens to complete pizza
preparation. Multiple ovens are provided to facilitate the automated preparation of multiple
pizzas at any given time. A tray conveying system transports one or more trays through the
various processing stations to accommodate multiple orders at the same time.

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